

start to flow from the filter holder spout after about 2 minutes. Wait until all the water from the water tank has flowed into your glass carafe.

- 9 Set the on/off switch to 'OFF'.
- 10 When the filtering process is complete remove the glass carafe from your coffee maker and pour the coffee into your cups.
- 11 Before removing the water container lid or the filter-holder you must release any steam which may be present in the water tank. *The container lid cannot be removed if any steam pressure is present in the water tank.* To release the steam pressure in the water tank, turn the steam control knob slowly anti-clockwise so that any steam remaining is released through the steam tube 12. Do not remove the filter holder until all the steam has been released, ensuring parts are cool enough to touch.
- 12 To remove the used coffee grounds, remove the filter holder (allow to cool first) by turning the handle to the left until you find that the filter holder drops down. Slide the filter retaining clip 14 along the handle as far as it will go so that it retains the filter. Either turn the filter holder upside down and knock out the grounds or alternatively hold the filter holder and the filter underneath a running tap for a few moments then allow it to drain. Slide the retaining clip back along the handle before the next use.
- 13 Ensure the flow regulator is set between light and strong, ready for your next use.

#### How to prepare cappuccino coffee:

- 1 Make sure that you have a heat-resistant jug handy to hold your milk for frothing. The best results will be achieved if you use fresh milk which should be at refrigerator temperature.
- 2 Unscrew the water container lid 3 by turning it anti-clockwise. Lift and turn again to remove the lid.
- 3 Use your glass carafe for measuring the correct volume of water needed. For 2 cups add extra water up to the steam symbol on your glass carafe and for 4 cups add extra water up to the bottom of the metal band, or up to the higher steam symbol, on your carafe. (Dependent on model).
- 4 Refer to and follow steps 3-7 'How to make a perfect espresso coffee'
- 5 Place your glass carafe with lid on the drip tray 10 directly under the spout of the filter holder. Press the on/off switch to 'ON' 11 and the pilot light will glow. The coffee will

start to flow from the filter holder spout after about 2 minutes. When your coffee starts to flow move the flow regulator lever to 'cappuccino' and hold your jug of milk under the steam nozzle 13 and open the valve by turning the steam control knob 9 anti-clockwise. Move the jug up and down under the steam nozzle ensuring that the nozzle opening is just under the surface of the milk - this will give maximum froth.

- 6 When the milk is frothy, close the steam control knob by turning it clockwise and move the flow regulator knob 'slowly' to the preferred strength of coffee. Coffee will flow into the glass carafe.
- 7 Wait until all of the coffee has been filtered and then turn the on/off switch to 'OFF'
- 8 Pour the coffee into the cups. Gently pour, or spoon the frothy milk onto the coffee, then sprinkle on a little chocolate powder for perfect cappuccino coffee.
- 9 To clean and prepare for re-use, clear the steam tube of milk immediately after use, as dried milk can be difficult to remove by turning the steam control knob 9 anti-clockwise to the 'OPEN' position.
- 10 Taking care as the steam tube may be hot, remove the steam nozzle 13 from the steam tube by turning it anti-clockwise (café select series 4751X) or pulling off (model no 47480). Wash the cone in hot water and frequently use a pin to clean the steam tube. Wipe the steam tube and replace the steam nozzle.
- 11 Should you need more coffee, switch off your coffee maker and allow 3 minutes for it to cool before refilling with cold water.

#### Using steam to heat liquids

- 1 Unscrew the water container lid by turning it anti-clockwise. Lift it upwards and turn again to remove.
- 2 Fill your glass carafe up to the level marked '2' and pour the water into the water tank.
- 3 Replace the water container lid and set the flow regulator lever 8 to 'cappuccino'. Check that the steam control knob is closed.
- 4 Press the on/off switch to 'ON'.
- 5 Pour the liquid to be heated into a large heat resistant vessel and place it underneath the steam tube and steam nozzle.
- 6 Wait for approx 1½ mins, then turn the steam control knob anti-clockwise into the open position to allow the steam to heat your liquid. If no steam appears close the steam control knob clockwise, and wait for a further

short period for steam to form.

- 7 When the liquid you are heating has reached the temperature you require, switch the coffee maker off and allow all steam pressure to subside. You may now close the steam control knob by turning it clockwise.
- 8 Before removing the water container lid, turn the steam control knob to the open position in order to check that there is no residual steam pressure in the water tank.
- 9 Clean the steam nozzle and steam tube as above.
- 10 Empty the water tank of any remaining water by removing water container lid and inverting the machine. **WARNING:** The water may be very hot.

## Cleaning and care

### In general

Before cleaning any domestic electrical appliance, always make sure that the plug has been removed from the mains supply socket.

### Machine casing

Never immerse the machine in water or liquid. Wipe the body of your coffee machine with a clean damp cloth and do not use harsh abrasive cleaners.

### Steam nozzle, drip tray and accessories

Remove the nozzle from the steam tube and drip tray from the machine and clean them and the glass jug, lid, filter and filter holder by hand, in warm soapy water (not in a dishwasher).

### Descaling

Your coffee machine should be regularly descaled using a good quality proprietary descaler recommended for espresso machines. We suggest the following intervals.

normal water: every 6 months

hard water: every 3 months

very hard water: every 6 to 8 weeks

Remove the filter from its holder and position the filter holder beneath the water outlet.

Pour fresh cold water together with 2 or 3 teaspoonfuls of descaler into the water container of your machine and close its lid.

Place the empty glass jug back onto the drip tray ensuring that the steam valve is closed by turning the steam control knob clockwise, and setting the flow regulator lever to the 'light' position.

Switch on your machine to descale, repeating the process if necessary.

To clean the steam tube, carefully open the steam control knob, at the end of the cleaning process, by turning the knob anti-clockwise. Beware of hot escaping steam.

After descaling, flush your machine through by operating 2 or 3 times using fresh cold water. Clean all detachable parts and please remember that you can help prevent build up of deposits, especially in hard water areas by leaving your machine empty between use.

It is important you use a descaler suitable for cappuccino/espresso machines carefully following any special instructions given by its manufacturer.

Do not use the descaling solution twice and dispose of used descaler carefully as it may damage your sink.

Any damage caused by non-compliance with the descaling instructions will not be covered by guarantee. No liability will be undertaken for possible damage in the event of the appliance being misused or operated in any manner other than described in these instructions.

*Morphy Richards products are intended for household use only.*

*Morphy Richards has a policy of continuous improvement in product quality and design.*

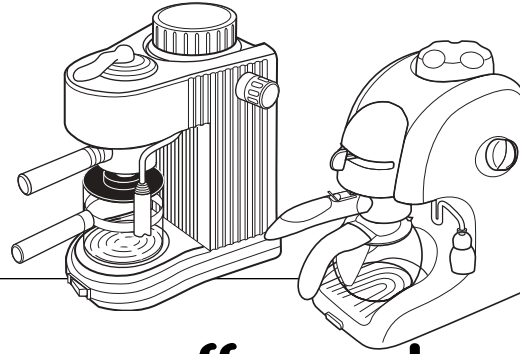
*The Company, therefore, reserves the right to change the specification of its models at any time.*

# morphy richards®

Morphy Richards Limited, Mexborough,  
South Yorkshire, England S64 8AJ

447/8000/01 Rev 6  
November 2001

# morphy richards®



## Cappuccino/Espresso coffee makers



### Dear Customer,

Thank you for buying your Morphy Richards Cappuccino/Espresso Coffee Maker.

Before using your Cappuccino/Espresso Coffee Maker for the first time we would ask you to carefully read the instructions, in particular if you are going to use the machine to make cappuccino coffee. We have found that there is a 'technique' to making good cappuccino coffee and therefore we'd like to pass on to you some tips to help you get the best from your machine.

### Making cappuccino

Follow the instructions to assemble the machine and make espresso coffee.

Always use espresso (fine ground) coffee and lightly tamp down the coffee into the filter.

When the coffee starts to flow move the flow regulator lever to 'cappuccino' and hold your jug of milk under the steam nozzle. Open the valve by turning the steam control anti clockwise.

Move the jug up and down so that the nozzle opening is just under the surface of the milk - this will give maximum foaming. Once you've got enough foam, close the valve by turning the steam control knob clockwise. Move the flow regulator lever SLOWLY to the preferred strength. The remaining steam and water will pass through the coffee filter, into the coffee pot.

Pour the coffee out into a cup.

It is best to spoon out the foamed milk on top of the coffee in the cup. Sprinkle on a little chocolate powder and you have a cup of cappuccino.

Practice makes perfect and we're sure you'll be satisfied with the results if you experiment a couple of times. Always make sure you use fresh milk, straight from the fridge.

If you have any problems please call us on the helpline number and we will be pleased to give you any help you require.

Enjoy your coffee.

**The After Sales Division, Morphy Richards Ltd, Mexborough, South Yorkshire, England, S64 8AJ**  
**Helpline (office hours): UK (local rate) 08450 777700, Republic of Ireland 1800 409119**

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
- 4 Ensure that this appliance is situated out of the reach of children. Children should never be allowed to operate this appliance.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact the Morphy Richards helpline for advice on examination, repair or electrical or mechanical adjustment.
- 7 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11 When unplugging, turn any control to 'off', then remove plug from wall outlet.
- 12 Do not use appliance for other than intended use.
- 13 Scalding may occur if the lid is removed during the brewing cycles, therefore never open or remove the water container lid whilst the machine is switched on. Before you open the water container lid, make sure the container is not under pressure by opening the steam control knob and allowing excess steam to escape. This must be done even when the machine has been switched off.
- 14 The glass jug, the filter holder and the steam pipe get hot while the machine is in use. Always use with care.
- 15 Make sure that the mains lead does not touch the hot parts of the machine.
- 16 Do not wind the mains lead around the hot appliance or store the appliance until it has fully cooled down.
- 17 Do take care to pour hot coffee slowly and carefully without tipping the glass jug too fast.
- 18 Do be careful to avoid scalding when using the steam jet.
- 19 Do not remove the filter holder when the appliance is producing steam, hot water or coffee.

## SAVE THESE INSTRUCTIONS

## Two year guarantee

THIS GUARANTEE IS VALID IN THE UK AND IRELAND ONLY. It is in your interest to retain the retailers receipt as proof of purchase. Please quote the following information if the product develops a fault.

These numbers can be found on the base of the product.

Model No. \_\_\_\_\_ Serial No. \_\_\_\_\_

All Morphy Richards Products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the helpline number quoting Model number and Serial number on the product, or write to the address below. You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase. Subject to the exclusions set out below (see 'Exclusions') the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled or an iron cord should have been stored as recommended by the instructions.

### EXCLUSIONS

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, mis-use, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non-domestic use.
- 5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
- 6 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

## Electrical requirements

Place all electrical appliances out of the reach of children. Never allow the mains lead to overhang the work surface.

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

**WARNING:** The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

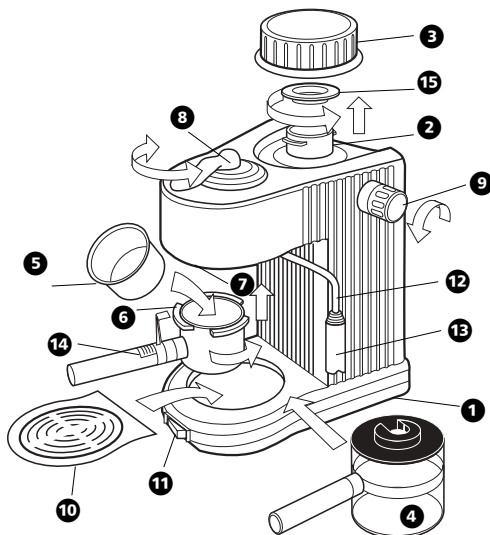
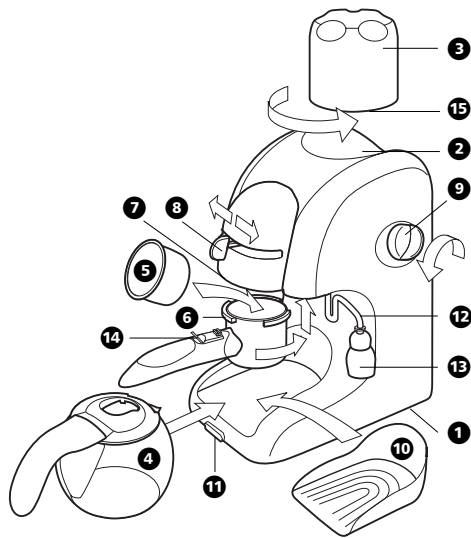
Should the fuse in the 13 amp plug require changing, a 13 amp BS1362 fuse must be fitted.

All repairs of electrical appliances should be carried out by skilled personnel as improper repairs can be dangerous to the user.

## Instructions for use

### Description

- |                        |                                 |
|------------------------|---------------------------------|
| ① Rating plate         | ⑨ Steam control knob            |
| ② Water tank           | ⑩ Drip tray                     |
| ③ Water tank lid       | ⑪ On/off switch with neon light |
| ④ Glass carafe and lid | ⑫ Steam tube                    |
| ⑤ Filter               | ⑬ Steam nozzle                  |
| ⑥ Filter holder        | ⑭ Filter retaining clip         |
| ⑦ Water outlet         | ⑮ Rubber seal                   |
| ⑧ Flow regulator lever |                                 |



### Using your coffee maker for the first time

Take your coffee maker out of the box. Remove the packaging and store it in a safe place away from children and retain for future use.

Before using the coffee maker for the first time, clean thoroughly by operating two or three times with the maximum volume of fresh water but without using ground coffee.

Wash the detachable parts of the machine in warm soapy water (not in a dishwasher).

### How to make a perfect espresso coffee

- 1 Unscrew the water tank lid ③ by turning it anti-clockwise. Lift and turn again to remove the lid.
- 2 To fill the water tank ② use your glass carafe ④ to measure the volume of water required. The carafe is marked with the water levels for 2 cups (minimum) and 4 cups (maximum). Always switch the machine off and remove the plug from the socket before filling the water tank. Do not overfill the water tank. Care should be taken to ensure that the correct quantity of water is replaced in the tank, as the machine always uses all the water.
- 3 Close the water container lid tightly by turning it clockwise.
- 4 Place the washable metal filter ⑤ into the filter holder ⑥ and add the desired quantity of coffee to the filter using the handy scoop provided. Spread the coffee evenly and lightly press it down. Special marks on the inside of the filter show the correct levels for 2 and 4 cups of coffee. Remove excess coffee from the edge of the filter.
- 5 Position the filter holder underneath the water outlet ⑦, push it upwards and turn it to the right into the locked position to fix it onto the coffee machine. *Push firmly to the right to lock in position.*
- 6 Your machine is fitted with a flow regulator ⑧ which allows you to make LIGHT, MEDIUM or STRONG coffee. Set this to the desired position. On the 47480 model, Medium is halfway between light and strong indicator. *Do not set it at 'Cappuccino' position.*
- 7 Check that the steam control knob ⑨ is turned fully clockwise, i.e. closed.
- 8 Place your glass carafe with lid on the drip tray ⑩ directly under the spout of the filter holder. Press the on/off switch to 'ON' ⑪ and the pilot light will glow. The coffee will